



Rhode Island Hunters and Fishermen for the Hungry Program

The RI DEM's Division of Fish and Wildlife, in cooperation with the RI food bank and local pantries, has joined hunters and fishermen of the state to provide food for those in need.



Attention Sportsmen:

Hunters & Fishermen for the Hungry

Hunters and fishermen, Rhode Island's DEM Division of Wildlife and the local food bank network have come together to help Rhode Islanders in need. As you may know, food banks receive little in meat donations. Therefore, high quality protein is in high demand. Hunters and fishermen now have an opportunity to donate a portion of their catch to those who are less fortunate this season. In addition to the primary need for meat, there is the benefit derived to sportsmen from the good relations with the community.

- All donated fish and game meat must be legally harvested. (See "Guidelines for Accepting Donations & Proper Food Handling Techniques")
- All donations must be processed, packaged and refrigerated. Roasts, stew meat and hamburger in 1-5 pound packages are acceptable. It is preferred that the meat be frozen. For fish: Please see "Seafood Safety: What Consumers Need to Know")
- The enclosed reproducible Donation Label must be completed and fixed to the package.
- Food pantries will not accept donations with incomplete or missing labels.

Once all of these requirements are met, the donations may then be taken to a participating food bank from the list provided.

Your participation is greatly appreciated & needed.

Thank you.

It is the policy of the Rhode Island Department of Environmental Management to offer its services, and accommodations to all orderly persons, and, as required, to all properly licensed persons, without regard to race, religion, color, national origin, ancestry, sex, age, or handicap." If you believe that you have been discriminated against in any program, activity, facility, or if you desire further information please write to the Office for Equal Opportunity, U.S. Department of the Interior, Office of the Secretary, Washington, D.C. 20240.

The following is the current list of food pantries accepting delivery of donations
(please call for hours of operation):

Mental Health Advocates of RI
Geri Lebeau
1280 North Main Street
Providence, RI 02903
401-831-6937

Martin Luther King Meal Site
Jane Maloney
20 Dr. Marcus Wheatland Blvd.
Newport, RI 02840
401-846-4828

Salvation Army
Brian Merchant
51 Memorial Blvd.
Newport, RI 02840
401-846-3234

The Salvation Army
Nubia Ocampo
102 High Street
Pawtucket, RI 02860
401-723-9533

St. Charles SVDP
Joan Zompa
178 Dexter Street
Providence, RI 02902
401-273-1108

St. Mary's/St. James
Debbie Nigrelli
P.O. Box 204
2075 Matunuck Schoolhouse.Rd.
Charlestown, RI 02813
401-364-9413

WARM
Armand Cuomo
56 Spruce St.
Westerly, RI 02891
401-596-9276

Bristol Good Neighbors
Janet Stephenson
PO Box 414/378 Hope Street
Bristol, RI 02809
401-254-0726

Updated as of October 17, 2005

Field Dressing Tips:

1. It is best to field dress fresh game immediately. By removing entrails, the game is allowed to cool by exposing the body cavity to air.
2. Heat is the number one concern. Bacteria grow rapidly in a carcass, especially if it is allowed to stay warm. Meat begins to spoil above 40⁰ Fahrenheit.
3. Keep meat clean from debris. Covering it with cheesecloth will protect it from insects. Rubbing the meat with black pepper will also repel insects.
4. Do not use excess water to wash the cavity, too much moisture will damage the meat.
5. If the animal has been quartered, pack the quarters in ice. Do not process the animal beyond quartering until you reach your final destination.
6. Ice is the easiest and usually the least expensive way to cool fish. Not only does the ice absorb heat from the fish, but the melting action helps to wash bacteria from it's surface. 1 pound of ice to 3 pounds of fish is usually sufficient.

Guidelines for Accepting Donations & Proper Food Handling Techniques:

1. Accept donations that have a Hunters & Fishermen for the Hungry Donation label with the information suggested on page 3.
2. Be mindful that food should be stored below 40⁰ Fahrenheit i.e. frozen or refrigerated. The following meats should be refrigerated at 40⁰ F for no longer than:
 - Fresh Fish - 1-2 days
 - Raw whole meat (roast or stew) - 3-5 days
 - Raw ground meat - 1-2 days
3. Hot food must be maintained above 140⁰ Fahrenheit.
4. It is recommended that fish or meat be rinsed & repackaged once it is received. This removes any contamination that may be present as a result of being mis-handled.
5. Food safety link for additional information:
<http://www.uri.edu/ce/ceec/food/consumer.html>

How to Prepare Venison (deer meat):

1. If the meat is frozen, thaw the venison in its wrapper in the refrigerator to hold in the moisture.
2. Venison can be cooked as you would cook lower-fat beef, observing the following differences: TRIM OFF ALL VISIBLE FAT. Since the fat is trimmed off to avoid undesirable tallow, you may wish to add bacon, pork, or sausage when cooking. Cover roasts with bacon strips for self-basting. Beef fat may be added to ground venison for meatballs or meatloaf recipes.
3. Another way to remove some of the natural game taste from roasts and stew meat is to place the meat in a large pan of water. Allow the water to boil and then immediately drain. The meat is now ready to cook.
4. Fish Preparation & Cooking Ideas: Please see the enclosed pamphlet by Sea Grant entitled "Seafood Safety: What Consumers Need to Know".

How to Cook Venison:

1. Venison can be substituted into most beef recipes, provided that you take into account that venison is a drier meat. In all recipes cook ground wild game thoroughly to bring all parts of the product to at least 160⁰ Fahrenheit. Cook solid cuts of meats to 140⁰ Fahrenheit for at least 12 minutes. Ground venison should be thawed and mixed with other meats for meatballs, meatloaf, deer burgers or deer sausage.
2. Venison can be tough, so use moist heat cooking methods for all but the most tender cuts. Moist heat methods include crock pots, stew roasting, stewing and pot roasting. Dry heat methods such as pan frying should be used only for such tender cuts as loin, round, steaks, and chops. Do not overcook. Plan to serve venison medium to well done, never rare. Cook meat until no trace of pink juice remains and the juices run clear.

For more information, questions, or concerns please contact:

Lori Gibson
Supervising Wildlife Biologist
Division of Fish and Wildlife
PO Box 218
West Kingston, RI 02892
401-789-0281

For food safety information please contact:

University of Rhode Island
Cooperative Extension
1 Greenhouse Rd.
Kingston, RI 02881
401-874-2900
<http://www.uri.edu/ce/ceec/food/consumer.html>

Minimum information for packaging donations
(Suggested label)

Hunters & Fishermen for the Hungry

Game Donation Label

Name: _____

Hunting License #: _____

Type of Game: _____

Deer Tag #: _____
(If applicable)

Packaging Date: _____

- Donors will not be liable when donating to a non-profit organization as per The Bill Emerson Good Samaritan Food Donation Act (10/1/1996).

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Hunters & Fishermen for the Hungry

Fish Donation Label

Name: _____

Fishing License #: _____

Type of Fish: _____

Packaging Date: _____

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